

HP51M

Blast freezer-15 kg-Ice Cream

One-piece structure in AISI 304 stainless steel.Rack bars in stainless steel AISI 304, 2 position step 185 mm pitch for 6 containers 36x16,5x12 cm.80 mm high work surface, made of AISI 304 stainless steel.Production per cycle:15 kg/cycle from -9 to -18°C.Control panel with electronic circuit board equipped with quick access controls for main functions and product core probe management.Air defrostin



General information

Supplier/producer 's name	SAGI
Series	Ice Cream
Supplier's model identifier	HP51M
Category	Blast freezer
Line	ice cream - n. 6 containers (36x16,5x12cm)

Technical features

Yield from -9°C to -18°C (kg)	15 al cuore in 70/90 minuti
Climate class	5 (+40°C, 40% R.H.)
Refrigerant/GWP	R452A/2141
Refrigerant charge, kg	1,5
LWA dB(A)	65
Cooling system	ventilated refrigeration system
Defrosting	automatic by air
Evaporation of condense drain	automatic
Refrigeration power -23,3°C W	1373
Frequency/voltage	230V 1N~ / 50Hz
Electric power, kW	1,6

Construction features

Structure	one-piece structure with rounded corners, with automatic heating of door contact perimeter
External material	AISI 304 stainless steel
Internal material	AISI 304 stainless steel
Internal bottom	press-formed bottom with drain hole

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Insulation thickness, mm	55
Worktop	80 mm high, in stainless steel AISI 304, with frontal control panel
Door	1 door in AISI 304 stainless steel
Standard hinging door	on the right / reversible on the site
Door handle	integrated full-height
Internal structure	crémaillères en acier inox AISI 304 à 2 positions espacement 185 mm pour 6 bacs de 36x16,5x12 cm
Evaporator	cataphoresis anti-corrosion treatment and powder painting
Safety interlock switch	yes, to stop internal fan
Feet	stainless steel AISI 304, adjustable in height
Height of feet, mm	75 ÷ 108

Control and functions

Kinf of control	electronic pannel control board
Display	digital
Alarms	optical and acoustical
Functions/programs	automatically switches to the preservation stage after the blast freezing cycle
Cold functions	Blast-freezing Soft/Hard via time and/or probe detection mode; Precooling (-25°C)

Standard

Couple of guides (n.)	2
Shelves (n.)	2
Shelf's dimensions, cm	60x40
Core probe	single-detector
Water collection bowl	plastic placed on the outer bottom

Dimensions and weights

Packing (LxDxH), cm	81x77x110
Dimensions (LxDxH), cm	74,5x72x90
Gross Weight (kg)	130
Net Weight (kg)	120

Notes

Notes	*in the absence of insertion of probe into core, it will automatically carry out a time cycle
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